

# CHRISTMAS DINNER

41.95

## STARTERS

Poached Pear (v)

*w/ spices, cashel blue, crushed walnuts, dressed leaf*

Duck Whiskey Pâté

*w/ cranberry jelly, sourdough slices*

Soup du jour

*w/ bread*

Oak Smoked Salmon (gf)

*w/ citrus, black peppercorn, watercress, soda bread*

Beef Carpaccio (gf)

*w/ parmesan, capers, white truffle*

## MAINS

Char-grilled Irish Black Angus 10oz Ribeye Steak (gf)

*w/ mash, mixed greens, red wine jus*

(€6 Supplement)

Roast Turkey Crown

*w/ ham, herb stuffing, roast potato, maple roast veg*

*pig in blanket, red wine jus*

Confit Duck Leg (gf)

*w/ root vegetable, puy lentil stew*

Loaf of Mixed Veg (v) (gf)

*w/ smoked relish, roast potato, dressed leaf*

Monkfish

*w/ parma ham, lemon beurre blanc, asparagus, new potato*

## DESSERTS

Selection of Sorbets (gf)

*w/ fresh fruit compote*

Basil and Strawberry Pannacotta (gf)

*w/ sticky black strawberries*

Christmas Pudding

*w/ crème anglais*

Rhubarb Crumble

*w/ ice-cream*

*Minimum order of one main course per person. Service charge of 12.5% applies to groups of 6 & more.*

*We are very sorry we cannot guarantee your meal will be nut free or your specific allergen free.*

*Our food may contain nuts or allergens or traces of nuts or allergens. Please ask a member of staff if you need additional information on food allergens - they can be viewed in a separate menu available.*

# CHRISTMAS LUNCH

29.95

## STARTERS

Poached Pear (v)

*w/ spices, cashel blue, crushed walnuts, dressed leaf*

Soup du jour

*w/ bread*

Oak Smoked Salmon (gf)

*w/ citrus, black peppercorn, watercress, soda bread*

## MAINS

Char-grilled Irish Black Angus 10oz Ribeye Steak (gf)

*w/ mash, mixed greens, red wine jus*

(€6 Supplement)

Roast Turkey Crown

*w/ ham, herb stuffing, roast potato, maple roast veg  
pig in blanket, red wine jus*

Loaf of Mixed Veg (v) (gf)

*w/ smoked relish, roast potato, dressed leaf*

Cod

*w/ parma ham, smoked applewood beshamel sauce  
truffle pea puree, crushed new potatoes*

## DESSERTS

Selection of Sorbets (gf)

*w/ fresh fruit compote*

Basil and Strawberry Pannacotta (gf)

*w/ sticky black strawberries*

Christmas Pudding

*w/ crème anglais*

Rhubarb Crumble

*w/ ice-cream*

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